

Read the separate safety instructions before using the appliance.

1. DESCRIPTION

1.1 Description of the appliance

(page 3 - A)

- A1. Water tank
- A2. Cup shelf
- A3. Steam dial
- A4. Boiler outlet
- A5. Hot water/steam spout
- A6. Nozzle
- A7. Cappuccino maker
- A8. Cup tray
- A9. Drip tray full indicator
- A10. Drip tray
- A11. Button **ON/OFF**




1.2 Description of control panel

(page 3 - B)

- B1. Light **ON/OFF**
- B2. **OK** light
- B3. Selector dial

1.3 Description of the accessories

(page 2 - C)

- C1. Filter holder
- C2. 1 cup filter ( symbol under filter)
- C3. 2 cup filter ( symbol under filter)
- C4. Pod filter ( symbol under filter)
- C5. Measure/presser
- C6. Descaler (*not included, can be purchased from authorised Customer Services)
- C7. Water softener filter (*not included, can be purchased from authorised Customer Services)



2. FILLING THE WATER TANK

- 1. Extract the tank by pulling it upwards (fig. 1).
- 2. Fill the tank with fresh clean water, taking care not to exceed the MAX level indicated (fig. 2). Put the tank back in the appliance, pressing lightly to open the valves located on the bottom of the tank (fig. 3);
- 3. More simply, the tank can also be filled without removing it, pouring the water directly from a jug.

Important: never operate the appliance without water in the tank or without the tank.

3. SETTING UP THE APPLIANCE

- 1. Turn the appliance on by pressing the ON/OFF button (fig. 4): the power light I comes on;
- 2. Insert the required coffee filter in the filter holder (fig. 5);
- 3. Attach the filter holder to the machine without filling it with ground coffee (fig. 6);

- 4. Place a 0.5 litre container under the boiler outlet and another 0.5 litre container under the cappuccino maker (fig. 7);
- 5. Wait until the **OK** light comes on (fig. 8) and immediately afterwards turn the selector dial to the  position (fig. 9) and deliver about half the tank through the filter holder;
- 6. Turn the steam dial anti-clockwise (fig. 10) and deliver all the water remaining in the tank from the cappuccino maker;
- 7. Close the steam valve and return the selector to the  (STAND-BY) position;
- 8. Empty the two containers and replace them under the boiler outlet and the cappuccino maker and repeat points 5-6-7.



The appliance is ready for use.

3.1 Auto-off

If the appliance is not used for a certain period of time (depending on the model), it switches off automatically (and the indicator light goes out).



3.2 Tips for a hotter coffee

To make espresso coffee at the right temperature, the coffee maker should be preheated as follows:




- 1. Turn the appliance on by pressing the **ON/OFF** switch (the power light comes on) (fig. 4) and attach the filter holder to the appliance without adding pre-ground coffee (fig. 6);
- 2. Place a cup under the filter holder. Use the same cup as will be used to prepare the coffee in order to preheat it.
- 3. Wait until the **OK** light comes on (fig. 8) and immediately afterwards turn the selector dial to the  position (fig. 9). Deliver water until the **OK** light turns off, then interrupt by turning the dial to the  position;
- 4. Empty the cup, wait until the **OK** light comes on again, then repeat the same operation.

(It is normal for a small and harmless puff of steam to be given off when removing the filter holder).

4. HOW TO MAKE ESPRESSO COFFEE USING PRE-GROUND COFFEE

- 1. Place the ground coffee filter (C2) or (C3) in the filter holder. Use the  filter to make one coffee or the  filter to make two coffees;
- 2. To make just one coffee, place one level measure of pre-ground coffee (about 7 g) in the filter. (fig. 11). To make two coffees, place two loosely filled measures (about 6+6 g) of pre-ground coffee in the filter. Fill the filter a little at a time to prevent the pre-ground coffee from overflowing.

Important: for correct operation, before filling with pre-ground coffee, make sure there are no coffee residues left in the filter from the last time you made coffee.

3. Distribute the ground coffee evenly and press gently down with the presser (fig. 12). Correct pressing of the pre-ground coffee is essential to obtain a good espresso. If pressing is excessive, coffee delivery will be slow and the froth will be dark. If pressing is too light, coffee delivery will be too rapid and the froth will be skimpy and light coloured.
4. Remove any excess coffee from the rim of the filter holder and attach to the appliance. Turn the handle firmly towards the right (fig. 6) to avoid water leaking out;
5. Place the cup or cups under the filter holder spouts (fig. 13). You are recommended to warm the cups before making coffee by rinsing them with a little hot water.
6. Make sure the **OK** light (fig. 8) is on (if off, wait until it comes on), then turn the selector dial to the  position (fig. 14). When the desired amount of coffee has been delivered, turn the dial to the  position;
7. To remove the filter holder, turn the handle from right to left.
4. Place the recipient containing the milk under the cappuccino maker.
5. Wait until the **OK** light comes on. This indicates that the boiler has reached the ideal temperature for steam production.
6. Open the steam by turning the steam selector anticlockwise for a few seconds to eliminate any water in the circuit. Close the steam.
7. Immerse the cappuccino maker in the milk for about 5 mm (fig. 18) and turn the steam dial anticlockwise. The milk now starts to increase in volume and take on a creamy appearance;
8. When the milk has doubled in volume, immerse the cappuccino maker deeply and continue heating the milk. When the required temperature (the ideal is 60°C) is reached, interrupt steam delivery by closing the steam dial and turning the selector dial to the  position (fig. 19);
9. Pour the frothed milk into the cups containing the coffee prepared previously. The cappuccino is ready. Sweeten to taste and if desired, sprinkle the froth with a little cocoa powder.


Danger of burns! To avoid splashes, never remove the filter holder while the appliance is delivering coffee.

8. To turn the appliance off, press the **ON/OFF button**.


5. HOW TO PREPARE ESPRESSO COFFEE USING PODS

1. Preheat the appliance as described in section "3.2 TIPS FOR A HOTTER COFFEE", making sure the filter holder is attached. This obtains a hotter coffee.

Please note: use pods conforming to the ESE standard, indicated on the pack by the following symbol. The ESE standard is a system accepted by leading pod producers and enables espresso coffee to be prepared simply and cleanly.

2. Place the pod coffee filter (C4) () in the filter holder;
3. Insert a pod, centring it as far as possible on the filter (fig. 15). Always follow the instructions on the pod pack to position the pod on the filter correctly.
4. Attach the filter holder to the appliance. Always turn as far as it will go (fig. 6);
5. Proceed as in points 5, 6 and 7 in the previous section.


6. HOW TO PREPARE CAPPUCCINO

1. Prepare the espresso coffees as described in the previous sections, using sufficiently large cups;
2. Turn the selector to the  position (fig. 16) and wait until the **OK** light comes on;
3. In the meantime, fill a recipient with about 100 grams of milk for each cappuccino to be prepared. The milk must be at refrigerator temperature (not hot!). In choosing the size of the recipient, bear in mind that the milk doubles or triples in volume (fig. 17);

Please note: You are recommended to use semi-skimmed milk at refrigerator temperature.

Please note:

To prepare more than one cappuccino, first make all the coffees then at the end prepare the frothed milk for all the cappuccinos;


To make coffee again after the milk has been frothed, first cool the boiler, or the coffee will be burnt. To cool it, place a container under the boiler outlet, turn the selector dial to the  position and deliver water until the **OK** light goes off. Return the selector to the **I** position and then proceed to make coffee.

You are recommended to deliver steam for a maximum of 60 seconds and never to froth milk more than three times consecutively.

7. CLEANING THE CAPPUCCINO MAKER AFTER USE

Important! For hygiene reasons, the cappuccino maker should always be cleaned after use.

Proceed as follows:

1. Turn the steam dial anticlockwise to deliver a little steam for a few seconds (points 2, 6 and 7 in section "6. HOW TO PREPARE CAPPUCCINO"). This causes the cappuccino maker to discharge any milk left inside. Turn the appliance off by closing the steam dial and placing the selector dial in the  position;
2. Wait a few minutes for the cappuccino maker to cool down. Turn the cappuccino maker outwards and remove it by pulling it downwards (fig. 20);
3. Remove the cappuccino maker nozzle downwards (fig. 21);
4. Make sure the hole in the cappuccino maker shown in (fig. 22) is not blocked. If necessary, clean using a toothpick;

5. Reinsert the nozzle and replace the cappuccino maker on the nozzle, turning it and pushing it upwards until it is attached.

8. HOT WATER

1. Turn the appliance on by pressing the ON/OFF button (fig. 4). Wait for the **OK** light to come on ;
2. Place a recipient under the cappuccino maker.
3. When the **OK** light comes on, turn the selector dial to the ☐/☿ position and at the same time turn the steam dial anticlockwise. Hot water comes out of the cappuccino maker;
4. To stop the flow of hot water, turn the steam dial anticlockwise and the selector dial to the ☐ position.

You should not deliver hot water for more than 60 seconds.

9. CLEANING

9.1 Cleaning the machine

The following parts of the machine must be cleaned regularly:

- drip tray (A10)
- coffee filters (C2), (C3) and (C4);
- boiler outlet (A4);
- water tank (A1);
- the cappuccino maker (A5) as described in section “7. CLEANING THE CAPPUCCINO MAKER AFTER USE”;

Important!

- Do not use solvents, abrasive detergents or alcohol to clean the coffee machine.
- Do not use metal objects to remove encrustations or coffee deposits as they could scratch metal or plastic surfaces.

Danger! While cleaning, never immerse the coffee maker in water. It is an electrical appliance.

If the appliance is not used for more than 3/4 days, before using it again, we strongly recommend you perform a rinse cycle as described in section “3. SETTING UP THE APPLIANCE”

9.2 Cleaning the drip tray

Important!

The drip tray is fitted with a level indicator (A9) (red) showing the level of water it contains. Before the indicator protrudes from the cup tray (fig. 23), the drip tray must be emptied and cleaned, otherwise the water may overflow the edge and damage the appliance, the surface it rests on or the surrounding area.

1. Remove the tray;
2. Remove the cup grille (A8), empty the water and clean the tray with a cloth, then reassemble the drip;
3. Put the drip tray back in place.

9.3 Cleaning the coffee filters

Clean the coffee filters weekly:

1 and 2 cup filters

1. Extract the perforated filter by pulling the tab (fig. 24);
2. Rinse the filters under running water (fig. 25);
3. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 25) and (fig. 26);
4. Place the perforated filter in the filter housing and press as far as it will go.

Pod filter

Rinse under running water. Make sure the holes are not blocked. If necessary, clean with a pin (fig. 25) and (fig. 26).

9.4 Cleaning the boiler outlet

About every 300 coffees, the espresso boiler outlet must be cleaned as follows:

- Make sure the appliance is not hot and that it is unplugged from the mains;
- Using a screwdriver, unscrew the screw fixing the espresso boiler outlet (fig. 27);
- Remove the boiler outlet;
- Clean the boiler with a damp cloth (fig. 27);
- Clean the outlet thoroughly in hot water using a brush. Make sure the holes are not blocked. If necessary, clean with a pin.
- Rinse under running water, rubbing all the time.
- Replace the boiler outlet, making sure it is correctly positioned on its gasket.

Failure to clean as described above invalidates the guarantee.

9.5 Cleaning the water tank



1. Clean the water tank regularly (about once a month) and whenever you replace the water softener filter (C7) (*if provided) with a damp cloth and a little mild washing up liquid;
2. Remove the filter (*if present) and rinse with running water.
3. Replace the filter (*if provided), fill the tank with fresh water and replace the tank.
4. (Models with water softener filter only) Deliver about 100 ml of water.

10. DESCALING

We recommend descaling the coffee maker about every 200 coffees. We recommend using commercially available De'Longhi descaler (C6).

Proceed as follows:

1. Fill the tank with the descaler solution, obtained by diluting the descaler with water following the instructions on the pack.
2. Press the ON/OFF button.

3. Make sure the filter holder is not attached and position a container under the boiler outlet and cappuccino maker;
4. Wait until the **OK** light comes on ;
5. Turn the selector dial to the position and deliver about 1/4 of the solution in the tank. At intervals, turn the steam dial anticlockwise to deliver water from the cappuccino maker. Then interrupt delivery by turning the selector dial to the  position and leave the solution to work for about 5 minutes;
6. Repeat point 5 another 3 times, until the tank is empty;
7. To eliminate residues of descaler solution, rinse the tank well and fill it with clean water (without descaler); 0
8. Turn the selector to the  position and deliver water until the tank is empty. At intervals, turn the steam dial to deliver water from the cappuccino maker;
9. Repeat points 7 and 8.

11. TECHNICAL DATA

Mains voltage:	220-240V~50/60Hz
Absorbed power:	1100W
Size LxHxD:	197x322x303 (385) mm
Pressure:	15 bars
Water tank capacity:	1 litres
Power cord length:	1.40 m
Weight:	4.7 kg

12. TROUBLESHOOTING

Below is a list of some of the possible malfunctions.

If the problem cannot be resolved as described, contact Customer Services.

PROBLEM	POSSIBLE CAUSE	SOLUTION
No espresso coffee is delivered	No water in the tank	Fill the tank with water
	The holes in the filter holder are blocked	Clean the filter holder spout holes
	The filter and removable perforated filter are blocked	Clean as described in section "9.3 CLEANING THE COFFEE FILTERS"
	The espresso boiler outlet is blocked	Clean as described in section "9. CLEANING"
	Scale in the water circuit	Descale as described in section "10. DESCALING"
The espresso coffee drips from the edges of the filter holder rather than the holes	The filter holder has been inserted incorrectly or is dirty	Attach the filter holder correctly and rotate firmly as far as it will go
	The espresso boiler gasket has lost elasticity or is dirty	Have the espresso boiler gasket replaced by Customer Services
	The holes in the filter holder spouts are blocked	Clean the filter holder spout holes
	The filter and removable perforated filter are blocked	Clean as described in section "9.3 CLEANING THE COFFEE FILTERS"
The espresso coffee is cold	The OK light is not on when you deliver coffee	Wait until the OK light comes on
	No preheating was done	Pre-heat as indicated in section "3.2 TIPS FOR A HOTTER COFFEE"
	The cups were not preheated	Pre-heat the cups with hot water
	Scale in the water circuit	Descale as described in section "10. DESCALING"

The pump is excessively noisy	The water tank is empty	Fill the tank
	The tank is not correctly in place and the valve on the bottom is not open	Press the tank down lightly to open the valve on the bottom
	There are air bubbles in the tank connector	Follow the instructions given in the "Hot water" section until water is delivered
The coffee froth is too dark (delivered from the spout too slowly)	The ground coffee is pressed down too firmly	Press the coffee down less firmly
	The quantity of ground coffee is too high	Reduce the quantity of ground coffee
	The espresso boiler outlet is blocked	Clean as described in section "9.4 CLEANING THE BOILER OUTLET"
	The filter and removable perforated filter are blocked	Clean as described in section "9.3 CLEANING THE COFFEE FILTERS"
	The ground coffee is too fine or damp	Use only ground coffee for espresso coffee makers and make sure it is not damp
	The wrong type of ground coffee is being used	Use a different type of ground coffee
The coffee has an acid taste	Inadequate rinsing after descaling	After descaling rinse the appliance as indicated in the "10. DESCALING"
No milk froth is formed when making cappuccino	Model ECP35.31: the ring is in the "HOT MILK" position	Model ECP35.31: push the ring into the "CAPPUCCINO" position
	Milk not cold enough	Always use milk at refrigerator temperature
	Cappuccino maker dirty	Clean as described in section "7. CLEANING THE CAPPUCCINO MAKER AFTER USE"
	Scale in the water circuit	Descale as described in section "10. DESCALING"
The appliance switches off	Auto-off has been triggered	Press the ON/OFF button to turn the appliance on again
The appliance switches off a few seconds after switching on	The selector dial is not in the I position (standby)	Turn the selector dial to the I position (standby), then press the ON/OFF switch.